

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

Claims 1-13. (Canceled).

Claim 14. (Currently Amended): A method for producing a tea beverage comprising the steps of:

- (a) grinding a tea raw material to obtain a powdered tea;
- (b) adding water to the powdered tea and subjecting the powdered tea to further grinding;
- (c) removing not less than about 50% of the particles of about 1 μ m or more in diameter from the powdered tea to obtain a ground tea dispersion without adding an antioxidant prior to removing the particles; and
- (d) blending the ground tea dispersion with a tea extract to produce said tea beverage.

Claim 15. (Previously Presented): The method of claim 14, wherein the grinding of step

(b) is carried out using a high pressure homogenizer.

Claim 16. (Previously Presented): The method of claim 15, wherein the high pressure homogenizer is operated in a pressure range from about 10 MPa to about 15 MPa.

Claim 17. (Previously Presented): The method of claim 14, wherein about 5 to about 50 parts by weight of water is added to 1 part by weight of the powdered tea in step (b).

Claim 18. (Previously Presented): The method of claim 14, wherein step (c) is carried out by centrifugation.

Claim 19. (Previously Presented): The method of claim 14, wherein the blending ratio between the ground tea dispersion and the tea extract is from about 1:1 to about 1:10 by weight in step (d).

Claim 20. (Previously Presented): A tea beverage produced by the method of claim 14.

Claim 21. (Previously Presented): The tea beverage of claim 20, wherein the tea beverage has a turbidity of about 0.05 to about 0.15 at 680 nm absorbance.

Claim 22. (Currently Amended): A method for producing a tea beverage comprising the steps of:

- (a) grinding a tea raw material to obtain a powdered tea;
- (b) adding a tea extract to the obtained powdered tea and subjecting the powdered tea to further grinding; and
- (c) removing not less than about 50% of the particles of about 1 μ m or more in diameter from the powdered tea without adding an antioxidant prior to removing the particles to produce a powdered tea containing extract to be used in said tea beverage.

Claim 23. (Previously Presented): The method of claim 22, wherein the grinding of step (b) is carried out by using a high pressure homogenizer.

Claim 24. (Previously Presented): The method of claim 23, wherein the high pressure homogenizer is operated in a pressure range from about 10 MPa to about 15 MPa.

Claim 25. (Previously Presented): The method of claim 22, wherein step (c) is carried out by centrifugation.

ATTORNEY DOCKET NO.: 47234-5003-00-US (219428)

Application No.: 10/560,936

Response to Office Action mailed: August 18, 2009

Amendment dated: February 18, 2010

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Claim 26. (Previously Presented): The method of claim 22, wherein about 5 to about 50 parts by weight of the tea extract is added to 1 part by weight of the powdered tea in step (b).

Claim 27. (Previously Presented): A tea beverage produced by the method of claim 22.

Claim 28. (Previously Presented): The tea beverage of claim 22, wherein the tea beverage has a turbidity of about 0.05 to about 0.15 at 680 nm absorbance.